CIREV10--03/31/2000

EXPORT REQUIREMENTS FOR CHILE

ELIGIBLE/INELIGIBLE

A. Eligible Product

- 1. Red Meat Products
- 2. Poultry Products Fully cooked poultry products and canned poultry products are eligible for export to Chile.

B. Ineligible Product

- 1. Sheep and goat meat products are not permitted entry from countries with scrapie. Scrapie is present in the U.S.
- 2. Fresh/frozen (raw) poultry is not eligible for export to Chili.

PROCESSING REQUIREMENTS

Fully Cooked and Canned Meat and Poultry Products

- 1. The animals or birds from which these fully cooked or canned products are produced must be slaughtered in a federally inspected slaughter establishment.
- 2. The products must undergo a thermal treatment to ensure commercial sterilization. Fully cooked poultry products must be heated to a minimum internal temperature of 70°C (158°F). The internal temperature must be stated on the corresponding export certificate.

LABELLING

- 1. The product labels must state the following:
 - a. country of origin,
 - b. establishment of origin (Inspection legend will satisfy this requirement),
 - c. product identification, and
 - d. net weight.

DOCUMENTATION REQUIREMENTS

A. Certification:

- 1. Red Meat and red meat products Obtain FSIS Form 9060-5--Export Certificate of Wholesomeness.
- 2. Cooked poultry products.
 - a. Obtain FSIS Form 9060-5.
 - b. The following information must be provided in the "Remarks" section: "The product listed on this certificate has been fully cooked to a minimum temperature of °F."
- 3. Canned Meat and Poultry Products Obtain FSIS form 9060-5.
- 4. Horsemeat. Obtain FSIS Form 9060-10--Horse Meat or Horse Meat Product Export

Certificate. Obtain FSIS Letterhead Certificate--Animal Health Certificate for Meat Derived From Horse, Ass, Mule for Export to Chile for Human Consumption.

- 5. The certificate may require a visa from the Chilean consulate.
- B. Special Statements for Beef The following statements should be typed in the "Remarks" section of FSIS Form 9060-5 or on a USDA/FSIS letterhead certificate:
 - 1. "The United States is free of rinderpest, contagious bovine pleuropneumonia, pest of small ruminants, and bovine spongiform encelphalopathy."
 - 2. "The meat originates from slaughter establishments which participate in the U.S. Department of Agriculture's National Residue Program, a program which randomly analyzes meat and poultry tissue samples for the presence of unacceptable residue concentrations of substances of hormonal nature, antibiotics, pesticides or other potentially hazardous chemicals. As a result, the meat is considered to be safe, wholesome and free of dangerous residues."

C. Casings

- 1. Obtain FSIS Form 9060-7--Animal Casings Export Certificate for Countries Requiring Ante-mortem, Post-mortem, and Fit for Human Food Statements. In addition, a letterhead certificate must accompany the product certifying the following:
 - a. "The casings were processed at a USDA facility."
 - b. "After several steps, during the selection, the casings were flushed with water. Then the casings were drained before salt was added. Here the relationship water/protein does not exceed the 2.25/1."
 - c. "The casings were shaken out of excess salt before the final package."
 - d. "Casings were inspected and rechecked for export at: (provide USDA/FSIS Establishment Number, Name, and Address)"
- 2. Sheep casings are not permitted entry into Chile due to the presence of scrapie in the U.S.
- D. All export certificates accompanying the product must be signed by an FSIS veterinarian.

PLANTS ELIGIBLE TO EXPORT

To become eligible to export to Chile, U.S. Establishments must be reviewed and approved by Chilean officials. After Chilean officials notify FSIS of plant approval, the establishment will be added to the current list of eligible plants. The current eligible plant list for Chile is available through the Export Library or can be requested from the FSIS TSC at (402) 221-7400. Plants interested in approval should contact the FSIS Technical Service Center (TSC) for further information. *

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